



# Stuffing Balls

## Ingredients:

1 pound ground pork (seasoned to taste with salt, pepper, sage, Accent, etc)

1 6 ounce package stuffing mix for chicken

3/4 cup cranberry sauce (whole)

1-2 eggs

1 cup water

2 Tbsp butter, melted

## Instructions:

Heat the oven to 325 degrees.

Cook and season meat in large skillet until cooked through, stirring frequently. Make the chunks as small as possible. Drain. Place in a large bowl and cool slightly.

Add water, 1 egg, and cranberry sauce and combine well with the meat. Fold in stuffing mix and allow the water to absorb. Add another egg if needed to get meatballs to bind together.

Shape into about 16 balls. Place on baking sheet lined with parchment paper. Drip melted butter on top of each meatball. Bake about 20 minutes to 160 degrees.